

A P E R I T I V O S

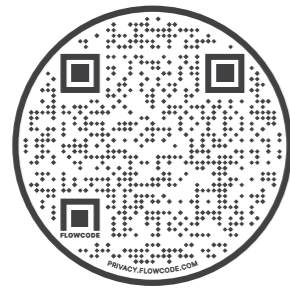
EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lime	11
PLANTAIN CHIPS aji amarillo	9
GREEN BEAN TEMPURA black truffle aioli	13
MISO SOUP yuba, japanese mushrooms, coriander	8

S M A L L P L A T E S

WAGYU GYOZA kabocha purée and sweet soy	24
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	16
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	30
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso	22
LOBSTER avocado, pickled shallots	28
CRAB avocado, rocoto chili, spicy mayo, radish	28
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
SALADS	
SEAWEED sesame, yuzu caviar	14
HERITAGE TOMATO pomegranate molasses, pickled onion, mint cress	12
SAMBA baby spinach, grilled kabocha, honey truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
GREEN gem lettuce, asparagus, avocado, sesame dressing, wakame tempura	12

R A W

SEVICHE	
TUNA pomegranate leche de tigre, maiz morado, wasabi peas, basil	19
SALMON tamarind, sesame, seaweed, macadamia	18
LOBSTER yuzu leche de tigre, vegetable julienne, rice cracker	32
TIRADITO	
KANPACHI yuzu, black truffle oil, garlic, chive	18
TORO yuzu soy, wasabi pickle, black truffle, yuzu caviar	21
YELLOWTAIL jalapeño and lemongrass	16



According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

Taste of Samba

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature items.

ask your server for details

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS served with peruvian corn	
BLACK COD miso	32
PORK BELLY butterscotch miso	21
SWEET POTATO ginger miso	16
MEAT	
LAMB CHOP red miso and lime	38
POUSSIN teriyaki, japanese coleslaw, pomegranate	24
PORK RIB charred pineapple salsa, soy glaze	28
RIBEYE STEAK bone marrow, cachaça-peppercorn sauce	48
VEGETABLES	
HERITAGE BEETS whipped tofu, dried miso	18
EGGPLANT mustard miso, bubu arare	14
ASPARAGUS sesame, sweet soy	16

J A P A N E S E W A G Y U

KOBE ISHIYAKI 120g 🐮	140
hot stone, dipping sauces, pickled plums	
ROBATA-GRILLED KOBE RIBEYE 🐮	160
kabocha, kuromitsu, mustard cress	

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice	43
CHURRASCO RIO GRANDE ribeye, chorizo, fillet mignon served with black beans, sautéed greens, farofa, SUSHISAMBA dipping sauces	62
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips	23
ROBATA BLACK COD peruvian asparagus, miso	48
1KG HEREFORD T-BONE STEAK chimichurri	95

S I D E S

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	19
YUCA FRITA	10	PERUVIAN CORN	9

S A M B A R O L L S

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko bonito flakes, avocado, asparagus, yuzu miso	23
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	19
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo	19
PIÑAGI freshwater eel, grilled pineapple, cucumber, avocado, shaved tamago, pineapple sweet soy	19
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	22
CALIFORNIA snow crab, cucumber, avocado, citrus mayo, truffle oil	21
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	12
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso	20
SASA HANDROLL shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion	18

N I G I R I & S A S H I M I

	NIGIRI 2 pcs	TEMAKI 1 pc
	SASHIMI 3 pcs	(handroll)
TORO (tuna belly)	16	18
AKAMI (tuna)	12	13
HAMACHI (yellowtail)	13	14
SAKE (salmon)	10	11
ZUWAI GANI (snow crab)	12	13
SUZUKI (sea bass)	10	11
SABA (mackerel)	9	10
UNAGI (freshwater eel)	12	13
IBODAI (butterfish)	12	13
IKURA (salmon roe)	14	16

SUPREME KOBE NIGIRI & SASHIMI 🐮 32
seared A5 Kobe, foie gras, shaved truffle, yuzu peel

FRESH WASABI 5G 4
OSCIETRA CAVIAR 10G CRISPY NORI 38

SASHIMI OMAKASE
assortment of 3 27
assortment of 5 40

NIGIRI OMAKASE 7 pieces of nigiri 32
VEGETARIAN OMAKASE 3 pieces of nigiri, 6 pieces of maki 15
ABURI OMAKASE 5 pieces of seared nigiri 25

SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

For more information visit: www.sushisamba.com

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Lee Bull